



Pub & Discotheque



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ROCKKWOOD RESTAURANT

WELCOMES YOU !!!

WE OFFER WITH THE UNUSUAL
DELICACIES OF VARIED CUISINE
IN MOST COMFORTABLE DINING

AND

EXCLUSIVE AMBIANCE

PLATTERZ VEGETARIAN

VEG. PLATTER 425
(PANEER MALAI TIKKA, PANEER MIRCH ROLL,
CORN KEBAB, MUSHROOM TIKKA & TANDOORI ALOO)

VEG. TIKKA PLATTER 400
(PANEER TIKKA, PANEER ACHARI TIKKA,
PANEER HARIYALI TIKKA, PANEER MALAI
TIKKA & PANEER CHAAT)

VEG. TANDOORI PLATTER 375
(TANDOORI MUSHROOM, TANDOORI ALOO, TANDOORI PANEER AMRITSARI,
BABYCORN TANDOORI & TANDOORI GOBHI)

KEBAB PLATTER VEG. 350
(MAKHMALI KEBAB, PUDHINA KEBAB, HARABHARA KEBAB,
VEG KEBAB & CORN KEBAB)

PLATTERZ NON-VEGETARIAN

NON-VEG PLATTER 550
(VARITY OF TIKKA'S, TANGRI'S, FISH AND ROASTED CHICKEN)

NON-VEG TIKKA PLATTER 525
(CHICKEN TIKKA, MURG MALAI TIKKA, LASSONI TIKKA,
ACHARI TIKKA & KANDHARI TIKKA)

NON-VEG KEBAB PLATTER 475
(LUKHNOWI KEBAB, KAKORI KEBAB,
PESHWARI KEBAB & GALAFI KEBAB)

FISH PLATTER 575
(SURMAI FISH TIKKA, FISH AMRITSARI, FISH KALIMARI,
BENGAL FRIED FISH & GOLDEN FISH FINGER)

FOOD WILL BE SERVED WITHIN 30 MINUTES AFTER PLACING THE ORDER.
KINDLY PLACE YOUR ORDER AT ONE TIME TO AVOID DELAY.



Chef Special



Spicy

Rockkwood Special

VEGETARIAN

PANEER CHAAT (FRESH COTTAGE CHEESE BAR-BE-QUE IN TANGY SPICES)	260
PANEER BANJARA KEBAB (SOFT COTTAGE CHEESE GRILLED IN BAR-BE-QUE IN CHEESE)	275
VEG. MAKHMALI KEBAB (SOFT VEG SEEKH KEBAB COOKED IN CLAY OVEN)	225
CRISPY VEG.	225
CORN CRUNCHY (FRIED CORN IN SPECIAL MARINATION)	210

NON-VEGETARIAN

MURG KANDHARI TIKKA	325
RESHMI TAANG (STUFFED CHICKEN LEGS ROASTED IN MALAI & MASALA)	350
FISH AMRITSARI TIKKA (BONELESS PIECES OF FISH GRILLED IN CLAY OVEN WITH INDIAN SPICES)	350
BHUNA GHOST  (DRY PIECES OF MUTTON IN INDIAN SPICES)	325
BHUJMA CHICKEN  (DRY PIECES OF CHICKEN IN AUTHENTIC INDIAN SPICES)	290
HYDRABADI BIRYANI (CHICKEN BIRYANI COOKED IN POUNDED WHEAT AND PULSE TO MAKE THICK GRAVY MIXED WITH BIRYANI RICE)	280

DESSERT

SPECIAL CAKE (BLACK FOREST AND GOLDEN FANTASY WITH ICE-CREM BASED)	450
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Chef Special *



Spicy

BEVERAGES

PACKAGED DRINKING WATER	40
AERATED WATER	40
AERATED WATER DIET	65
CHOICE OF JUICES (LITCHI, ORANGE, PINEAPPLE, GUAVA, MIX FRUIT)	80
FRESH LIME SODA (SWEET \ SALTED)	60
FRESH LIME WATER (SWEET \ SALTED)	45
ENERGY DRINK	150
BUTTER MILK	45
LASSI (SWEET \ SALTED)	70

SOUPS VEG

CREAM OF TOMATO SOUP	120
LEMON CORIANDER VEG	130
SWEET CORN SOUP	125
HOT & SOUR VEG. SOUP	125
CREAM OF MUSHROOM	130

SOUPS NON-VEG

LEMON CORIANDER CHICKEN	155
CREAM OF CHICKEN SOUP	160
CHICKEN CLEAR SOUP	150
SWEET CORN CHICKEN SOUP	150
HOT & SOUR CHICKEN SOUP	150

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Chef Special



Spicy

STARTER VEGETARIAN

PANEER MIRCH ROLL 	260
(STUFFED WITH VEGETABLES AND GRILLED ON CHARCOAL WITH INDIAN SPICES)	
PANEER MALAI TIKKA	260
PANEER TIKKA	240
AMRITSARI PANEER TIKKA 	250
MIRCH MASALA KEBAB 	215
PUDHINA KEBAB	205
MUSHROOM TIKKA	250
HARA BHARA KEBAB	180
STUFF TANDOORI ALOO	225
(STUFFED POTATOES WITH INDIAN SPICES AND GRILLED)	
ALOO HARIYALI	190
KURKURE ALOO	175
VEG. KEBAB	180
PANEER PAKODA	175
PEANUT KEBAB	205
CORN KEBAB	205
BABY CORN TANDOORI	225
FRENCH FRIES	150
PEANUT MASALA	125
(FRIED PEANUT WITH DRY FRUIT TOPPINGS)	

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Chef Special





Spicy

STARTER NON-VEG

Kebabs

LUCKHNOWI KEBAB	250	
(CHICKEN SEEKH KEBAB GRILLED WITH INDIAN SPICES ON CHARCOAL)		
GALAFI KEBAB 	250	
(CHICKEN SEEKH KEBAB-A SPECIALITY FROM PAK)		
PESHAWARI KEBAB	275	
(MUTTON SEEKH KEBAB GRILLED ON CHARCOAL)		
KAKORI KEBAB 	275	
(SOFT MUTTON SEEKH KEBAB - AN INDIAN SPECIALTY)		
MURG ROASTED (F)	425	
MURG ROASTED (H)	250	
MURG AFGHANI (F)	450	
(CHICKEN MARINATED IN THE MIXTURE OF YOGHURT WITH SPECIAL SPICES COOKED IN CLAY OVEN)		
MURG AFGHANI (H)	275	
FISH CHAAT 	325	
(BONELESS PIECES OF FISH GRILLED AND MARINATED IN TANGY SPICES)		
FISH KALIMARI	325	
(BONELESS FISH GRILLED IN CLAY OVEN WITH YOGHURT IN BLACK PEPPER)		
BENGAL FRIED FISH	325	
(BONELESS FISH FRIED CRISPY BROWN)		
GOLDEN FISH FINGER	350	
(BONELESS FISH FRIED IN SHAPE OF LONG FINGER WITH UNIQUE SPICES)		
SURMAI FISH TIKKA	325	
(BONELESS FISH GRILLED IN CLAY OVEN WITH UNIQUE SPICES)		
CHICKEN CHAAT 	295	
(BONELESS PIECES OF CHICKEN GRILLED AND MARINATED IN TANGY SPICES)		
FRIED FAISALABADI CHICKEN 	(F) 475	
(OUR SPECIALTY -- CHICKEN DEEP FRIED IN CHEF SECRET SPICES)		(H) 275
CHICKEN TIKKA LAHORE	290	
(BONELESS CHICKEN ROASTED ON CHARCOAL WITH SPICES FROM PAK)		



MURG KANDHARI (F)	475
MURG KANDHARI (H)	300
MURG LASSONI TIKKA	315
(BONELESS CHICKEN MARINATED IN GARLIC AND GRILLED ON CHARCOAL)	
MURG KALIMIRCH TIKKA	315
(BONELESS CHICKEN ROASTED IN YOGHURT AND GARLIC AND ON CHARCOAL WITH BLACK PEPPER)	
MURG ACHARI TIKKA 	310
(BONELESS CHICKEN ROASTED IN TANGY ACHARI MASALA AND GRILLED ON CHARCOAL)	
MURG MALAI TIKKA	325
(BONELESS CHICKEN MARINATED IN CASHEWNUT PASTE AND GRILLED ON CHARCOAL)	
STUFFED TANGARI 	350
(STUFFED CHICKEN LEGS ROASTED IN TANDOOR)	
EGG PAKODA	175

STARTER CHINESE VEG

PANEER CHILLY	225
CHEESE BALLS	205
VEG. MANCHURIAN DRY	175
CHILLY GHOBI	175
HONEY POTATOES	190
(GOLDEN POTATOES WITH HOT GARLIC SAUCE)	
MUSHROOM CHILLY	215
BABY CORN CHILLY	215

STARTER CHINESE NON-VEG

CHICKEN CHILLY	275
FISH CHILLY	275
LEMON CHICKEN	265
CHICKEN LOLLIPOPS	280

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Chef Special





Spicy

MAIN COURSE VEGETARIAN

HANDI PANEER	275
(FRESH COTTAGE CHEESE COOKED WITH ONION AND CAPSICUM IN INDIAN GRAVY)	
PANEER TIKKA MASALA 	280
(FRESH COTTAGE CHEESE CUBES MARINATED & BAR-BE-QUE IN RICH SAUCE AND FLAVOURED IN INDIAN GRAVY)	
PANEER BUTTER MASALA	260
(FRESH COTTAGE CHEESE COOKED IN TOMATO BASE GRAVY WITH RICH BUTTER)	
PANEER SAAGWALA	230
(COTTAGE CHEESE COOKED WITH RICH SPINACH)	
PANEER LABABDAR	275
(APPEALING DISH WITH COTTAGE CHEESE CUBES COOKED IN RICH AND CREAMY BASE GRAVY)	
PANEER AMRITSARI 	280
(CHOPPED PIECES OF ONION IN BROWN GRAVY AND TOPPED WITH CREAM)	
PANEER DO PYAZA	240
BABYCORN MASALA	260
MUSHROOM MASALA	260
(FRESH MUSHROOMS SERVED IN INDIAN GRAVY)	
MALAI KOFTA	280
(MASHED POTATOES, VEGETABLES AND DRY FRUIT COOKED IN WHITE GRAVY)	
VEG. KOFTA	265
(MINCED VEGETABLE BALLS COOKED IN RED SPICY INDIAN GRAVY)	
MUSHROOM MUTTER MASALA	275
(FRESH MUSHROOM AND GREEN PEAS COOKED IN INDIAN SPICES)	
MUSHROOM TIKKA MASALA	280
MAKAI KHUMB MASALA	250
(FRESH AMERICAN CORN AND MUSHROOM COOKED IN INDIAN GRAVY)	
CORN CAPSICUM MASALA	225
CORN PALAK 	225
(AMERICAN CORN COOKED WITH SPINACH IN RICH INDIAN GRAVY)	
VEG. DIWANI HANDI	250
(ALL SEASONAL FRESH VEGETABLE COOKED IN BROWN GRAVY TOPPED WITH CREAM)	



VEG. JALFREZI 	260
(JULIANS OF FRESH VEGETABLE FLAVOURED WITH CUMIN)	
VEG. KOLAPURI	250
DUM ALOO KASHMIRI	225
(STUFFED POTATO WITH COTTAGE CHEESE IN RICH BUTTER GRAVY)	
PUNJABI CHOLE	195
DAL MAKHANI 	190
(WHOLE BLACK LENTIL & KIDNEY BEANS COOKED IN TOMATO PUREE AND CREAM)	
DAL LASHKARA	175
(YELLOW LENTIL COOKED GENTLY WITH CUMIN, ONION, TOMATO AND TOPPED WITH TADKA)	
DAL DHABA	175
DAL BEMISAL	180
(MIX DAL COOKED AND TEMPERED WITH CUMIN, ONION AND TOMATO)	
DAL DHUA 	175

MAIN COURSE NON-VEGETARIAN

RAJWADI LAL MAAS 	350
(TENDER LAMB COOKED IN THICK RED GRAVY IN RAJASTHANI TOUCH)	
MUTTON ROGAN JOSH	340
(TENDER LAMB COOKED IN BROWN ONION GRAVY FLAVOURED IN CARDAMUM, CINNAMON & CLOVES)	
MUTTON RARA	325
HANDI MUTTON	325
MUTTON SAAGWALA	315
(BONELESS PIECES OF MUTTON COOKED WITH RICH SPINACH GRAVY FLAVOURED IN CARDAMUM & CLOVES)	
KEEMA MUTTER	325
(CHOPPED LAMB PIECES COOKED WITH GREEN PEAS IN INDIAN SPICY GRAVY)	
CHICKEN RARA 	475 (F)
(BAR-BE-QUE CHICKEN COOKED WITH EGG IN UNIQUE GRAVY & RICHED WITH BUTTER)	290 (H)


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Chef Special



Spicy

MURG MAKHANWALA (BONE / BONELESS)	450 (F)
(BAR-BE-QUE TANDOORI CHICKEN COOKED IN TOMATO GRAVY AND INDIAN SPICES AND RICHED WITH BUTTER)	275 (H)
MUTKI CHICKEN	475 (F)
(CHOPPED PIECES OF LAMB AND KEBABS COOKED IN INDIAN SPICY GRAVY WITH EGG TOPPINGS)	290 (H)
MURG TIKKA LABABDAR	315
(PIECES OF CHICKEN TIKKA COOKED IN ONION TOMATO GRAVY AND TEMPERED WITH GREEN CHILLY AND CORIANDER)	
CHICKEN DO PYAZA	305
CHICKEN SAAGWALA	295
(JULLIANS OF CHICKEN COOKED WITH THICK SPINACH GRAVY FLAVOURED IN CARDAMUM & CLOVES)	
CHICKEN LAJAWAB 	325
MURG KALIMIRCH	325
(GRILLED CHICKEN PIECES COOKED IN MILD BUTTER GRAVY WITH BLACK PEPPER AND FRESH CORIANDER LEAVES)	
CHICKEN CHANGEZI	315
(CHICKEN GRILLED AND COOKED IN A SPECIAL TOMATO GARLIC GRAVY ON TAWA)	
CHICKEN CURRY	315
(BOILED PIECES OF CHICKEN COOKED IN INDIAN SPICY GRAVY WITH CORIANDER TOPPING)	
HANDI CHICKEN 	325
(GRILLED CHICKEN COOKED WITH ONION AND CAPSICUM IN INDIAN GRAVY)	
FISH CURRY	350
(BONELESS FISH COOKED IN SPICY INDIAN GRAVY WITH CORIANDER TOPPINGS)	
FISH TIKKA MASALA 	350
(GRILLED PIECES OF BONELESS FISH WITH CHEFS SPECIAL SPICES IN UNIQUE CURRY)	
EGG CURRY (2 PCS)	180
(BOILED EGGS COOKED IN INDIAN GRAVY WITH CREAM TOPPINGS)	
SHAHI EGG KORMA (2 PCS)	205
(BOILED PIECES OF EGGS COOKED IN THICK TOMATO GRAVY AND RICHED WITH BUTTER)	
KEEMA EGG CURRY	275
(CHOPPED PIECES OF LAMB COOKED IN INDIAN SPICY GRAVY WITH EGG TOPPINGS)	




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Chef Special



Spicy

MURG MAKHANWALA (BONE / BONELESS)	450 (F)
(BAR-BE-QUE TANDOORI CHICKEN COOKED IN TOMATO GRAVY AND INDIAN SPICES AND RICHED WITH BUTTER)	275 (H)
MUTKI CHICKEN	475 (F)
(CHOPPED PIECES OF LAMB AND KEBABS COOKED IN INDIAN SPICY GRAVY WITH EGG TOPPINGS)	290 (H)
MURG TIKKA LABABDAR	315
(PIECES OF CHICKEN TIKKA COOKED IN ONION TOMATO GRAVY AND TEMPERED WITH GREEN CHILLY AND CORIANDER)	
CHICKEN DO PYAZA	305
CHICKEN SAAGWALA	295
(JULLIANS OF CHICKEN COOKED WITH THICK SPINACH GRAVY FLAVOURED IN CARDAMUM & CLOVES)	
CHICKEN LAJAWAB 	325
MURG KALIMIRCH	325
(GRILLED CHICKEN PIECES COOKED IN MILD BUTTER GRAVY WITH BLACK PEPPER AND FRESH CORIANDER LEAVES)	
CHICKEN CHANGEZI	315
(CHICKEN GRILLED AND COOKED IN A SPECIAL TOMATO GARLIC GRAVY ON TAWA)	
CHICKEN CURRY	315
(BOILED PIECES OF CHICKEN COOKED IN INDIAN SPICY GRAVY WITH CORIANDER TOPPING)	
HANDI CHICKEN 	325
(GRILLED CHICKEN COOKED WITH ONION AND CAPSICUM IN INDIAN GRAVY)	
FISH CURRY	350
(BONELESS FISH COOKED IN SPICY INDIAN GRAVY WITH CORIANDER TOPPINGS)	
FISH TIKKA MASALA 	350
(GRILLED PIECES OF BONELESS FISH WITH CHEFS SPECIAL SPICES IN UNIQUE CURRY)	
EGG CURRY (2 PCS)	180
(BOILED EGGS COOKED IN INDIAN GRAVY WITH CREAM TOPPINGS)	
SHAHI EGG KORMA (2 PCS)	205
(BOILED PIECES OF EGGS COOKED IN THICK TOMATO GRAVY AND RICHED WITH BUTTER)	
KEEMA EGG CURRY	275
(CHOPPED PIECES OF LAMB COOKED IN INDIAN SPICY GRAVY WITH EGG TOPPINGS)	



INDIAN BREADS SPECIAL

PLAIN ROTI	22
BUTTER ROTI	25
ROTI (AJMA \ METHI \ PUDHINA)	35
MISSI ROTI	40
RUMALI ROTI	35
PLAIN NAAN	50
BUTTER NAAN	55
CHEESE NAAN	70
GARLIC NAAN	65
CHURCHUR NAAN 	75
PARANTHA (LACHHA \ PUDINA \ METHI \ MASALA)	60
KULCHA (ONION \ MASALA \ STUFF)	55
PANEER KULCHA	70
KEEMA NAAN 	85
ROTI BASKET	225
(ONE EACH - BUTTER ROTI, BUTTER NAAN, MISSI ROTI, LACHHA PARANTHA, ONION KULCHA & RUMALI ROTI)	

RICE \ PULAO \ BIRYANIS VEGETARIAN

STEAMED RICE	140
JEERA RICE	155
VEG. FRIED RICE	175
VEG CHOWMIEN	195
GREEN PEAS PULAO	170
MIX VEG. PULAO	175
SUBZ BIRYANI	180

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Chef Special



Spicy

RICE \ PULAO \ BIRYANIS NON-VEGETARIAN

EGG FRIED RICE	175
EGG CHOWMIEN	195
CHICKEN CHOWMIEN	250
CHICKEN FRIED RICE	250
MUGHLAI BIRYANI (BONELESS CHICKEN \ MUTTON)	325
(A DELICIOUS RECIPE OF OLDEN PERIOD WITH AUTHENTIC SPICES OF ANCIENT ERA PREFERABLY EATEN ALONE WITH RIATA)	

ACCOMPANIMENTS

ROASTED PAPAD	20
PAPAD FRIED	25
PAPAD MASALA	40
FRESH GREEN SALAD	85
KACHUMBER SALAD	85
RED SALAD	75
RUSSIAN SALAD	150

RAITA

PLAIN CURD	75
RAITA (BUNDI \ VEG. \ MINT)	120
RAITA (PINEAPPLE \ FRUIT / BANANA)	140

DESSERTS

HOT GULAB JAMUN (3 PCS.)	65
HOT GULAB JAMUN WITH ICE-CREAM	90
ICE-CREAM (SINGLE / DOUBLE SERVE) (VANILLA \ STRAWBERRY \ MILKY CHOCOLATE)	50/75
ICE-CREAM SPECIAL (SINGLE / DOUBLE SERVE) (AMERICAN NUTS \ BELGIUM CHOCOLATE \ JAFRANI PISTA \ BUTTER SCOTCH)	60/90
CREAM FRUIT / PINEAPPLE	90

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Chef Special



Spicy

FACILITIES
special arrangements for
Kitty Parties,
Birthday Parties
Corporate Parties
Conferences
&
Large Gatherings

OUTSIDE Eatables AND BEVERAGES ARE STRICTLY PROHIBITED.

ALL GOVT. TAXES APPLICABLE.
DISHES ARE SUBJECT TO AVAILABILITY.
WE ACCEPT VISA & MASTER CARD.

Visit for a comfortable dining experience

Rockkwood

Restaurant

Near Apani Dhani, Pratap Nagar-Sukher By-pass Udaipur (Raj.)

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Rockkwood
Restaurant



Menu